

island libations

relish it 12

ocean maui's own organic vodka, orgeat syrup, fresh lime juice, passion fruit puree, orange juice, pineapple juice, drizzle of grenadine



the big kahuna 12

skyy infusions pineapple vodka, malibu coconut rum, pineapple juice, coconut water, lime juice, drizzle of blue curacao

honolua bay potion 13

maui's own organic ocean vodka, fresh squeezed lemon, strawberry puree, mint, lemonade

lahaina lemongrass 12

kai lemongrass ginger shochu, fresh lemon juice, sweet & sour, coconut water

tropical monkey 14

smirnoff vodka, baileys irish cream, coconut syrup, fresh banana, blended

blueberry açai lemonade 12

smirnoff blueberry vodka, lemonade, drizzle of cedilla acai liqueur

relish tropical derby 14

knob creek bourbon, tropical iced tea, squeeze of lemon and splash of passion orange syrup

no ka 'oi mai tai 14

"junior's winning mai tai"

cruzan pineapple rum, grand marnier, cruzan coconut rum, fresh muddled limes, pineapple & orange juices with citrus infused sugar cane syrup, float of old lahaina dark rum.

make memories! take the souvenir glass home for an additional 12



dragonberry bomb 14

"freddie's award winning cocktail" elderflower liqueur, dragonberry rum, fresh lime juice, blackberries

volcano 14

cruzan aged light rum, old lahaina dark rum, brandy, pineapple juice, passion fruit, grenadine, 151 rum float, blended

relish rye 12

jim beam rye whiskey, lilikoi syrup and fresh lime juice

maui beach babe 12

skyy infusions pineapple vodka, frangelico, crème of coconut, pineapple juice, macadamia nuts, blended

lilikoi margarita 12

sauza tequila, lilikoi syrup on the rocks or blended

relish mary 12

jim beam bourbon with our housemade bloody mary mix, garnished with bacon and celery

classic cocktails

ula mojito 12

cruzan aged light rum, guava puree, lime, mint, strawberry puree swirl. blended to perfection!

lava flow 12

cruzan pineapple rum, coconut syrup, pineapple juice, liquid ice cream, fresh banana, strawberry swirl, blended

pina colada 12

cruzan aged light rum, coconut syrup, pineapple juice, liquid ice cream, blended

maui mary 13

maui's own organic ocean vodka, westin bloody mary mix

westin mai tai 12

cruzan aged light rum, orange curacao, orange juice, pineapple juice, sweet & sour, old lahaina dark rum float

skinny cocktails 12

skinny cucumber mule

139 calories

skinnygirl cucumber vodka, stirrings ginger liqueur, muddled cucumbers, fresh lime juice, ginger ale

the chi 115 calories

a twist on the classic tropical chi-chi, but with half the calories! skyy infusions coconut vodka, fresh lime juice, pineapple juice, coconut water



ask for any of our signature cocktail to be served in a fresh carved out maui grown pineapple for an additional 10

pineapple refresh 133 calories

kai lemongrass ginger shochu, skyy pineapple vodka, lime juice, pineapple juice, coconut water

skinny sangria 124 calories

skinnygirl tangerine vodka, sofia rose wine, mango puree, fresh citrus juices

skinny margarita 179 calories

sauza silver tequila, orange liqueur lime juice, light lemonade

draft

domestic 7

bud light

hawaiian 8

kona brewing co:
big wave golden ale
longboard lager

maui brewing co:
bikini blonde
big swell ipa

premium 8

stella artois
seasonal offerings

bottle | can

16 oz aluminum bottles 8

budweiser
bud light
bud light lime

hawaiian 8

coconut porter
mana wheat

domestic 7

miller light
coors light
st. pauli girl (non-alc)

premium 8

corona
corona light
heineken
heineken light
blue moon
sierra nevada
sam adams boston lager
angry orchard hard cider
angry orchard crisp apple

wines

		glass	bottle	
sparkling	prosecco, ruffino, italy	9	34	
	brut, chandon, california	11	44	
	brut, mumm, napa		48	
	white blend, 14 hands "hot to trot", washington		32	
	sauvignon blanc, kim crawford, marlborough, n.z.	10	45	
whites	sauvignon blanc, echo bay, marlborough, n.z.		35	
	pinot grigio, stellina di notte, italy	8	30	
	pinot grigio, bollini, italy	11	44	
	riesling, anew, washington	8	30	
	riesling, eroica, washington		46	
	chardonnay, magnolia grove, california	8	32	
	chardonnay, 'olelo, central coast, california	10	45	
	chardonnay, chateau ste. michelle "indian wells", washington		45	
	rose	rose, banfi centine, italy	9	34
		rose, m de minuty, provence, france	9	34
pinot noir, deloach, california		9	35	
pinot noir, mcmurray ranch, sonoma coast			40	
malbec, alamos, argentina			33	
merlot, beringer founders' estate, napa valley		9	34	
merlot, wild horse, paso robles			36	
red	cabernet sauvignon, magnolia grove, california	8	33	
	cabernet sauvignon, chateau ste. michelle, washington		42	
	cabernet sauvignon, chateau st. jean	11	48	
	red blend, souverain, california	8	32	
	red blend, buena vista "the count", sonoma valley		45	
red blend, alamos, argentina	9	32		
red blend, don Miguel gascón colossal, argentina		42		



mocktails

(non-alcoholic) 6

strawberry mint limonata

strawberry puree, mint, lemonade, club soda

sunny aloha fizz

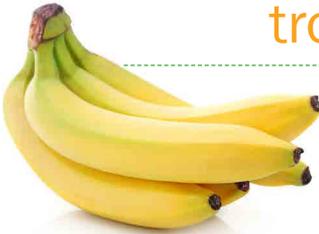
fresh squeezed lemon, orgeat, pineapple and orange juices, topped with sprite

lilikoi lemonade

passion fruit puree, lemonade

cucumber ginger cooler

cucumber, lime juice, ginger ale



tropical smoothies 8.50

blended with ice cream and ice, topped with whipped cream

flavors:

strawberry • mango • banana
chocolate • passion fruit

protein power smoothie available for 10.50

14 grams of whey protein and soymilk

happy hour

4pm to 5pm



drink specials



all draft beer 4

house wines by the glass 4

MAGNOLIA GROVE WINES
chardonnay &
cabernet sauvignon



tropicals 7

westin mai tai
relish it
lilikoi margarita (rocks)
blueberry acai lemonade
westin sunset
relish rye



desserts



hawaiian chocolate torte 12

chocolate sponge cake, house crafted caramel, macadamia nut and coconut topping, vintage chocolate ganache, chocolate croquant

banana cream pie trifle 10

maui rum soaked vanilla cake, banana slices, kula vanilla bean pastry cream, toffee chunks, whipped cream

caramelized pineapple upside down cheesecake 12

macadamia and cinnamon crust, charred pineapple coulis, sour cream chantilly

relish fudge pie 10

macadamia nut ice cream, layered with oreo cookie crumbs, fudge topping, chocolate ganache and croquant

kula strawberry shortcake napolean 10

local orange zest and poppy seed scented savarin, fresh whipped vanilla bean cream, upcountry strawberries, basil syrup

super cookie bars with acai greek yogurt

Super**foods**Rx[®] 9

quinoa, dark chocolate, oatmeal and coconut cookies, greek yogurt dip

2 scoops of screams 8

chocolate • vanilla • macadamia nut
kona coffee • mango sorbet

starters

garlic frings 9
ala'e sea salt, parmesan dust

sweet potato fries (gf) 7
passion fruit ketchup

chips & dips 10
tri-color tortilla chips,
guacamole, salsa

chicken wings 14
pineapple bbq sauce
or frank's hot sauce

crispy calamari 17
kamuela tomato, maui onion
relish and hawaiian orange
and horseradish aioli duo

mauna nachos 17
kalua pork or southwest chicken,
jack and cheddar cheese,
guacamole, salsa, sour cream

**spicy ahi poke
tostadas*** SuperfoodsRx 17
avocado, fresh herbs, won ton chip

burgers & sandwiches

relish classic* 17
grilled kobe beef, lto, and choice of
2 toppings included: cheese, bacon,
fried egg, avocado, onion rings,
kimchi, pineapple, mushrooms,
sautéed onions
~ add toppings \$1 each

veggie burger 16
gardenburger® patty,
kamuela tomato, mixed greens

huli huli chicken 16
grilled chicken, provolone,
pineapple and chili pepper relish

salmon blt* SuperfoodsRx 18
seared salmon filet, smoky bacon
and maui onion sticky relish, tomato,
mesclun mix, caper aioli,
whole wheat bun

salads

lomi lomi cobb SuperfoodsRx GF 16
romaine, watercress, bleu cheese
crumbles, tomato, avocado, chicken
breast, pipikaula, boiled eggs,
dijon-sherry vinaigrette

chop chop 16
chilled ginger chicken, haiku greens, crisp
wonton, rice noodles, sesame vinaigrette

quinoa and kale SuperfoodsRx 16
toasted quinoa, shredded kale,
salt roasted almonds, cranberries, goat
cheese, hawaiian orange,
ginger pesto

**spicy shrimp
and kahuku corn*** SuperfoodsRx 18
haas avocado, spinach, romaine,
grilled jalapeño brioche croutons

relish caesar 14
grape tomatoes, white anchovy,
asiago cheese, focaccia crisp,
caesar dressing

featuring 100% all-natural american kobe
beef, free from hormones and antibiotics.
served on a brioche bun with steak fries
unless otherwise noted.

da teri burger* 17
grilled pineapple, lettuce, tomato,
mushrooms, relish teriyaki sauce,
house crafted sweet roll

turkey-yaki SuperfoodsRx 16
turkey burger, teriyaki mayo,
shaved red onions, whole wheat bun

seared ahi tuna* 19
furikake crusted seared tuna,
wasabi cream, mesclun greens,
pickled turnip, focaccia roll

fork & knife style
we proudly offer any of our burgers
served bun-less on a bed of
hawaiian greens



SuperfoodsRx "These nutritional powerhouse foods can help extend your health span - the extent of time you have to be healthy, vigorous, and vital." Dr. Steven Pratt, author of Superfoods Rx: Fourteen Foods That Will Change Your Life.

GF We pride ourselves in providing gluten friendly menu choices. While we endeavor to carefully prepare those meals to accommodate a gluten-free diet, please be aware that they may be prepared in an environment where gluten is present. Please consult your physician as to your personal health decisions.

*Consuming raw or undercooked meats, seafood, shellfish and eggs may increase your risk of foodborne illness.
20% service charge will be added to parties of six or more.

maui must haves

saimin bowl 15

pork wonton, noodles, kamaboku, mustard cabbage, scallions, spam, hard boiled egg, house crafted broth

fish tacos* 19

seared mahi-mahi, shredded cabbage, sweet and hot kauhuku corn relish, npickle fresno, yuzu aioli, corn tortilla, ntri-colored tortilla chips

pulled short rib

sandwich 17

sriracha cucumber relish, pickled daikon and carrot slaw, cilantro andnkaffir lime aioli, maui onion roll

three little pua'a's (pigs) 17

shredded pork sliders, paniolo bbq sauce, ginger pineapple slaw

island fish and chips* 21

katsu breaded fresh catch of the day, malt vinegar relish

relish moco* 18

kobe beef patty, portuguese sausage fried rice, seared egg, brown gravy with mushrooms, potato & macaroni salad

hawaii bento box* 20

furikake salmon, steamed white rice, portuguese sausage, kimchi edamame, salad greens with papaya seed dressing

lounge menu

starters

onion rings 8

coconut ranch

dynamite fries 8

crispy french fries, kimchee aioli, furikake, kobayaki, roasted garlic

shrimp summer roll* GF 14

poached shrimp, thai basil, mint, asian greens, sweet chili dip

chicken wings 14

pineapple bbq sauce or frank's hot sauce

spicy ahi poke

tostadas* 17

avocado, fresh herbs, won ton chip

salads

chop chop 16

chilled ginger chicken, haiku greens, crispy won ton, rice noodles, sesame dressing

lomi lomi cobb GF 16

romaine, watercress, bleu cheese crumbles, tomato, avocado, chicken breast, pipikaula, boiled eggs, dijon-sherry vinaigrette

pizza

thai bbq chicken 16

grilled chicken breast, pickled onion, cilantro, shredded cheese, bbq sauce

margherita 15

kamuella tomato, upcountry basil, mozzarella cheese

kalua pork and pineapple 16

pulled pork, grilled pineapple, sliced green onion, marinara sauce

entrees

ribeye steak bites* 19

grilled ribeye, maui onion, hamakua mushroom, hawaiian pulehu sauce

da relish burger* 17

american kobe burger, lto, garlic aioli, brioche bun, steak fries

huli huli chicken sandwich 16

grilled chicken, provolone, pineapple salsa, steak fries

salmon blt* 18

seared salmon filet, crisp bacon, tomato, mesclun mix, caper aioli, whole wheat bun, steak fries

turkey-yaki 16

turkey burger, teriyaki mayo, shaved red onions, whole wheat bun, steak fries

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